

AMENDMENTS TO THE CLAIMS

This listing of the claims will replace all prior versions and listing of the claims in this application.

Please cancel claims 2 and 8-11 without prejudice or disclaimer.

Listing of the Claims:

1. (Currently amended) A method of producing a deep-frozen intermediate product for a sweet or savory pie, the method comprising:
 - preparing a pastry dough;
 - partially baking the pastry dough, shaped in a mold, in an oven to obtain a part-baked pie base;
 - preparing a filling;
 - assembling the part-baked pie base with the filling to obtain a deep-frozen intermediate product comprising the filling disposed on the pie base; and
 - packaging the preparation obtained; and
 - wherein part-baking of the pastry dough is carried out by maintaining it in shape between a mold and a perforated counter-mold inside the pie base.
2. (Cancelled)

3. (Previously Presented) A method according to claim 1, characterized in that part-baking of the pastry dough is carried out for a period in the range of 30% to 70% of the normal total baking time for the pie base.

4. (Previously Presented) A method according to claim 1, characterized in that the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.

5. (Previously Presented) A method according to claim 1, characterized in that the filling is molded and deep-frozen before being disposed in the deep-frozen state on the part-baked pie base.

6. (Original) A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked deep-frozen pie base.

7. (Original) A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked non deep-frozen pie base and the assembly is deep-frozen.

8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Cancelled)

12. (Previously Presented) A method according to claim 3, wherein the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.